

# BOURGOGNE CÔTE D'OR "SECRET DE FAMILLE"



## Bourgogne

### The vineyard:

Calcareous and clayey soil

## 100 % Chardonnay

### Vinification:

50 % in tanks  
 50 % in barrels

## AOC Régionale

### Ageing:

50 % in tanks  
 50 % in barrels (20 % new)  
 8 to 12 months

*The Côte d'Or is the heart of Burgundy where the most prestigious wines of the region are produced. In order to highlight this exceptional terroir, the extended name of "Bourgogne Côte d'Or" has been created in 2017. Our white "Secret de Famille" (Family Secret) comes from this very limited and specific geographical area; it is indeed crafted from a carefully sourced blend of grapes (vineyards in villages well-known for their white wines: Saint Aubin, Meursault, Puligny-Montrachet...). We treat these wines as "Villages" wines, with a "haute-couture" vinification and ageing.*

## Tasting notes

Predominant notes of citrus and white flowers on the first nose, opening up to aromas of honey and dried fruits. The palate is very balanced, skilfully combining vivacity and roundness.

## Food/wine pairing

The appealing flavours of this "Secret de Famille" make it an ideal match for seafood, fish cooked in sauce or simply prepared white meats.

## Serving and cellaring

Serve at 12°C. (54°F)

Ideally enjoyed in the full fruitiness of its youth or laid for a few years to enhance its more complex nuances of brioche.